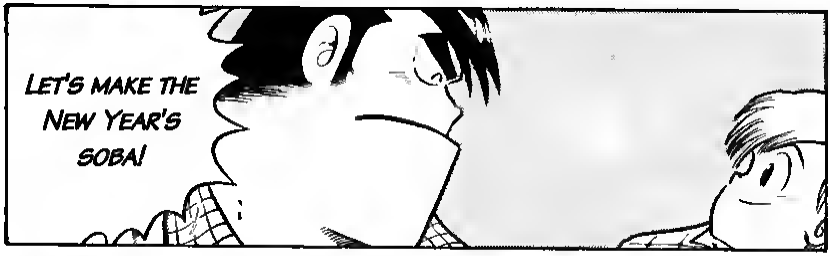
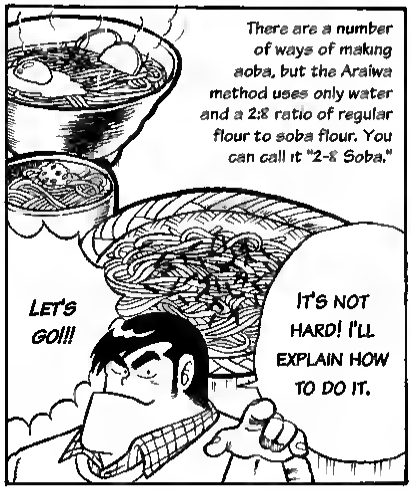
COOK 16 TRY TO MAKE YOUR OWN NEW YEAR'S SOBA

Bartley scanlations
Editor: Verdandi

December 31st
WHACK WHACK
WHACK WHACK
WHACK
OK!
HEY HEY! YOU DON'T HAVE TO HIT IT THAT HARD, YOU KNOW.
SPLASH
WASH THEM WELL!
YEAH, IT LOOKS SO SPARKLY NOW.
WE'RE MOSTLY DONE WITH THE HOUSE CLEANING.

WE WIPE DOWN THE TABLE ONCE MORE, AND THEN...
MAKE SURE TO USE THE BRUSH TO GET THE DIRT OUT FROM UNDER YOUR NAILS.
BRUSH

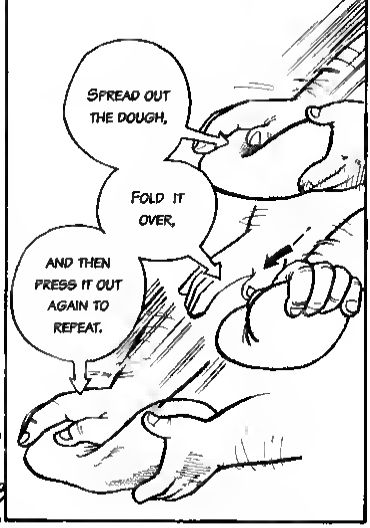

LET'S MAKE THE NEW YEAR'S SOBA!

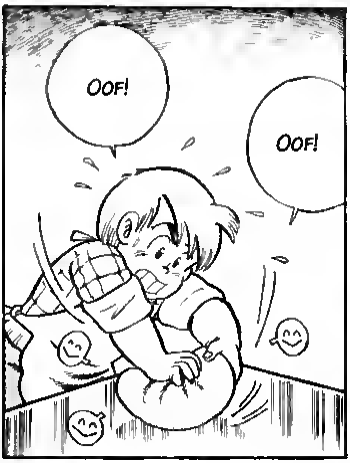

There are a number of ways of making soba, but the Araiwa method uses only water and a 2:8 ratio of regular flour to soba flour. You can call it "2-8 Soba."
LET'S GO!!!
IT'S NOT HARD! I'LL EXPLAIN HOW TO DO IT.

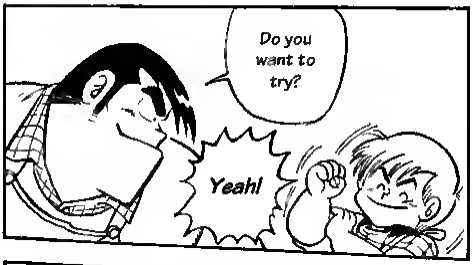
DIPPING SAUCE:
Dried Shiitake
Shaved Bonito
Mirin
Soy Sauce
400g Soba flour
100g White flour
Ingredients for 4-5 people
SOY SAUCE
Mirin
FLOWER BONITO
FLOUR
SHIN SHUU SOBA
SEASONINGS:
Nori
Scallions
Wasabi
Wasabi
YOU CAN GET SOBA FLOUR IN BIG SUPERMARKETS OR AT A RICE SHOP.

Mix well.
Stir Stir
TAP TAP
TAP TAP
First, sift the soba flour and white flour into a large bowl.
It'll be crumby at first.
Bring the dough together by kneading with a pressing-down motion.
Once you've mixed it all together, gradually add water (about a cup) while constantly stirring.
And now it's time to put real power into it!
This should be exactly what you're thinking. But the dough will come together as you're kneading it and stop sticking to your hand.
Umm, don't you need a lot more water than that?
Move the dough to the table, and knead with all your might!
Really press with the heel of your hand.
SMASH

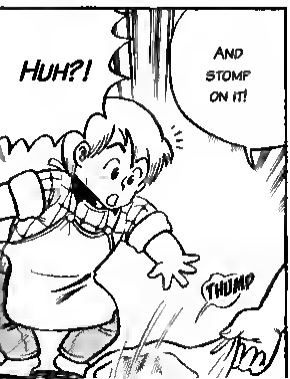
It will depend on the soba and your preferences, but you really need to knead for around 15–20 minutes. You can do it!
POPS, YOU'RE SWEATING.
MY MOTHER, WHO DOES POTTERY, IS VERY GOOD AT THIS!
RHA!
RHA!


SPREAD OUT THE DOUGH,
FOLD IT OVER,
AND THEN PRESS IT OUT AGAIN TO REPEAT.

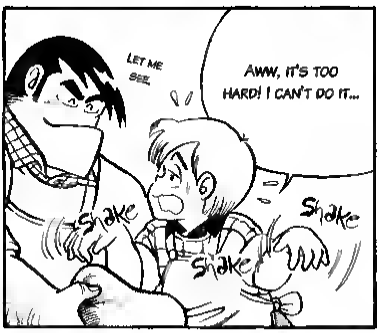

OOF!
OOF!

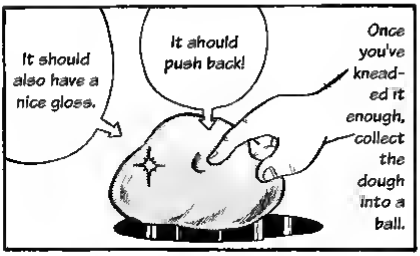

Do you want to try?
Yeah!

HEY, HEY!
Plbt
Okay!

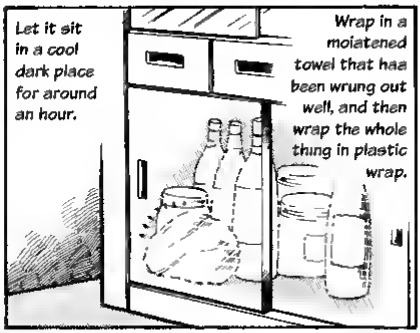

HUH?!
AND STOMP ON IT!
THUMP

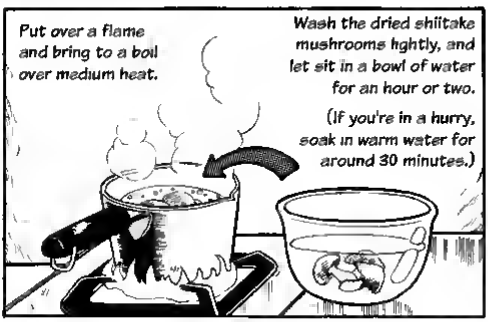
WE CAN PUT IT IN A PLASTIC BAG LIKE THIS...
Two thicker ones.


LET ME SEE.
AWW, IT'S TOO HARD! I CAN'T DO IT...
Shake
Shake
Shake

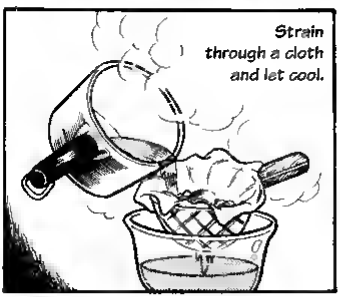

It should also have a nice gloss.
It should push back!
Once you've kneaded it enough, collect the dough into a ball.

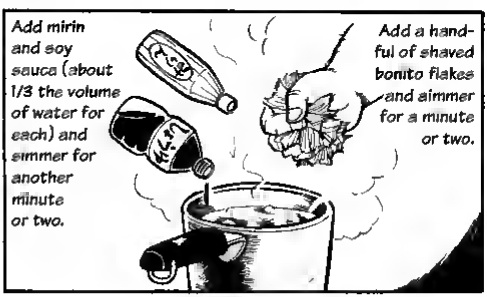
Ladies and others who don't have much arm strength can do it this way!
HEHE, THIS WAY'S THE EASY WAY!
SQUISH
SQUISH
Of course, if you squish it too hard this way, it'll fall apart!!!


Let it sit in a cool dark place for around an hour.
Wrap in a moistened towel that haa been wrung out well, and then wrap the whole thing in plastic wrap.


Put over a flame and bring to a boil over medium heat.
Wash the dried shiitake mushrooms lightly, and let sit in a bowl of water for an hour or two.
(If you're in a hurry, soak in warm water for around 30 minutes.)

OKAY! LET'S MAKE THE DIPPING SAUCE NOW!


Strain through a cloth and let cool.


Add mirin and soy sauce (about 1/3 the volume of water for each) and simmer for another minute or two.
Add a handful of shaved bonito flakes and simmer for a minute or two.

Lightly dust the table and rolling pin with soba flour.
FLICK
FLICK
AND NOW IT'S FINALLY TIME TO MAKE THE NOODLES!
SMACK
Occasionally dust with flour and flip it over.
Then stretch it out bit by bit with the rolling pin.
Start off by making a thick, round shape.
Roll it out as evenly as possible, changing directions as you go.
WHOA!
Soba dries out easily, so the edges might crack and crumble, but you can just cut that part off!

Dust with flour and shake out.
Make sure to use a big, sharp knife.
Cut into 2-3 mm slices. It's fine to go slow, so be careful to cut them the same thickness or else they'll cook unevenly.
CHOP
CHOP
CHOP
Fold it over to match the length of your knife.
We're almost there!
Occasionally stir with chopsticks to keep them from sticking together.
While shaking out the noodles, drop them into a large pot of rapidly boiling water.
The flour will fall off as you shake them out.
Once it looks like it's about to boil over, add a little cold water.
Place the noodles in a strainer, and wash well in cold water to rinse off the sliminess.
Splash
Splash
You can keep the cooking water for those who like to drink it.
If you're not sure, try one to check.
BUBBLE
BUBBLE
Once the gobs floats to the top and starts to swim around (about 5-10 minutes), it's done!

cha ching
Toasted nori
Drain well, and it's done!
At first you might have problems making nice long noodles, but don't worry, the taste is the same: delicious!
You know a newspaper company always pushes you right up to the deadline!
You came back just at the right time, Mommy.
I'm home! Ahh, finally done!
chomp chomp
slurp
splish

Bantley translation